



***Our stunning River View Rooms and BelleVue Ballroom are able to cater for an intimate wedding or gala affair. The rooms offer a fabulous backdrop across the Swan River, Perth city skyline and the beautiful Bell Tower.***

### Complimentary inclusions:

Venue hire based on a minimum food and beverage spend

- Dance floor
- Lectern and microphone
- Stage for the bridal table
- Bridal table set with linen
- Gift table set with linen
- Cake table set with linen
- Cake knife
- Round tables to seat 8 - 10 guests
- White or ivory cloth underlays, tablecloths and folded napkins
- 'Tea light' candles
- Personalised printed menus
- Lighting for lectern, cake table and bridal table



### We offer the following additional services, prices per person:

- Wedding cake supplied by client:  
brandy macerated strawberry and mascarpone cocktail, orange salad, vanilla bean ice cream and raspberry jus -\$12.50  
served with cream and raspberry jus - \$7.50  
cutting and serving wedding cake in boxes or bags provided by client or on platters– complimentary

### Catering

Asian Master Chef Steve Tan and PCEC's award winning team of highly skilled internationally experienced chefs, deliver a culinary delight to tantalise the most discerning of palates. Our menus reflect traditional and contemporary influences, using the best and freshest of local produce. Our kitchens are unmatched in Australia and we are happy to work with you to create the perfect menu for your special day.

### Some of our catering awards include:

- 2009 WA Restaurant & Catering Australia Award for Excellence in Catering- Caterer of the Year
- 2009, 2007, 2006 & 2005 WA Restaurant & Catering Australia Award for Excellence in Catering- Function Centre Catering
- 2009, 2007 & 2006 WA Restaurant & Catering Australia Award for Excellence in Catering- Function Chef of the Year
- 2008 & 2005 Gold Plate Award - Venue Caterer
- 2006 National Restaurant & Catering Australia Award for Excellence in Catering- Function /Convention Centre Catering



## CHINESE BANQUET

### menu one - \$750.00

#### per table of 10 persons

three varieties platter - crispy crab ball, spicy chicken roll, jellyfish and pork hock

shredded duck and whitebait soup

deep fried chicken with almonds

seafood in yam basket

crispy aromatic duckling

beef fillet steak with black pepper sauce

seasonal chinese greens with oyster sauce

yong chew fried rice

fresh fruit platter

chinese tea

### menu two - \$800.00

#### per table of 10 persons

hot and cold four seasons platter-shanghai dumpling, prawn salad, crispy crab ball, jellyfish and chicken

seafood, fish maw and four-treasure soup

crispy aromatic duckling

pan fried king prawns with quaker oats

roasted crispy skin chicken

beef fillet steak with japanese mayonnaise

vegetarian delight coated with bean curd skin

supreme fried rice

longan and almond jelly

chinese tea

### menu three - \$850.00

#### per table of 10 persons

deluxe four hot and cold platter - crispy crab ball, chicken cake with ham, prawn salad, jellyfish and chicken

crab meat and dry scallop treasure soup

boneless crispy chicken with spicy sauce

fried duckling stuffed with glutinous rice

pan fried king prawns singapore style

rainbow shredded beef steak in yam ring

seasonal steamed whole fish

mixed vegetables loh hon style

chicken and prawn fried rice

mango pudding

chinese tea

### menu four - \$900.00

#### per table of 10 persons

five happiness variety platter -buddha cup, spring roll, jellyfish and duck, prawn salad, chicken cake with ham

shark fin with eight treasures soup

szechwan smoked duckling

sliced chicken with ham and kale

pan fried lobster singapore style

seasonal steamed whole fish

pork ribs with chilli and sea salt

vegetarian buddha bowl

steamed glutinous rice wrapped in lotus leaf

red bean paste with lotus seeds

chinese tea

abalone and shark fin are subject to availability



## menu five - \$1000.00

### per table of 10 persons

the premium cold platter- stewed duck, cuttlefish, pork hock, jellyfish, cold prawn

braised shark fin with crabmeat, dry scallop and fungus soup

wok fried lobster with superior broth

roast duck with bean sauce – pipa style

fried scallop with xo sauce in yam ring

steamed seasonal whole fish

beef fillet steak chinese style

braised mushroom with broccoli in oyster sauce

fried ee-fu noodles with straw mushrooms and chives

chilled sweetened sea coconut with red date, snow fungus and rock sugar

chinese tea

(shark fin subject to availability)

## menu six - \$1100.00

### per table of 10 persons

deluxe seafood banquet

lobster salad deluxe

king neptune's treasure shark fin soup

golden stuffed chicken with prawn and almond

pan fried salmon with homemade soy sauce

seafood with asparagus and XO sauce in bird's nest

sliced abalone with mushroom seasonal vegetables

seasonal vegetables with bamboo marrow

pineapple seafood fried rice

happiness bun

chinese tea

## vegetarian - \$900.00

### per table of 10 persons

four seasons mixed platter- rainbow beancurd skin, vegetarian abalone, spring roll, buddha cup

mushroom treasure white fungus soup

eight treasure duck

vegetarian buddha bowl

golden mushroom with chinese cabbage

steamed beancurd with bean sauce

mixed vegetables loh hon style

lotus leaf steamed rice

fresh fruit platter

chinese tea

*abalone and shark fin are subject to availability*



## CHINESE BANQUET CHILDRENS MENU

### children's menu - \$500.00

#### per table of 10 persons

three varieties platter- spring roll, meatball, cold meat

sweet corn, crabmeat soup

crispy skin fried chicken

deep fried king prawns

peking style pork ribs

fried rice

icecream cake

chinese tea

### vegetarian children's menu- \$500.00

#### per table of 10 persons

three varieties platter- vegetarian cups, spring roll,  
vegetarian wanton

sweet corn soup

vegetarian fried chicken

sweet and sour pork

mixed vegetables

fresh fruit platter

chinese tea



## BEVERAGE PACKAGES

### soft drink package

orange juice, sparkling mineral water and fountain drinks

### house beverage package

houghton quills sparkling pinot chardonnay  
houghton quills classic white  
houghton quills cabernet shiraz

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

### premium beverage package

sir james cuvee brut

#### white - select one

rosabrook garden blend sauvignon blanc semillon  
ferngrove symbols sauvignon blanc semillon  
houghton classic white

#### red - select one

rosabrook garden blend shiraz cabernet sauvignon  
ferngrove symbols cabernet merlot  
houghton cabernet shiraz merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

### deluxe beverage package

specialty cocktail (on arrival)

yellowglen vintage pinot noir chardonnay

#### white - select one

forest hill boobook sauvignon blanc semillon  
cape mentelle georgiana sauvignon blanc semillon  
amberley chimney brush chenin blanc  
capel vale debut unwooded chardonnay

#### red - select one

forest hill boobook cabernet merlot  
cape mentelle marmaduke shiraz grenache  
amberley chimney brush shiraz  
capel vale debut cabernet merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

port or dessert wine

### prestige beverage package

specialty cocktail (on arrival)

perle vintage yellowglen

#### white - select one

amberley chardonnay  
capel vale regional series sauvignon blanc  
ferngrove diamond chardonnay  
voyager estate sauvignon blanc semillon

#### red - select one

amberley cabernet merlot  
capel vale regional series cabernet sauvignon  
ferngrove estate shiraz  
voyager girt by sea cabernet merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

port or dessert wine



## BEVERAGE PACKAGES

### beverage package prices

packages (per person) 1 hour 2 hours 3 hours

soft drink package	\$13.00	\$14.50	\$15.50
house package	\$16.00	\$21.00	\$25.00
premium package	\$19.00	\$24.00	\$28.00
deluxe package*	\$23.00	\$27.00	\$30.00

*\*1 – 3 hour deluxe beverage package does not include speciality cocktail and port or dessert wine*

### beverage package prices

packages (per person) 4 hours 5 hours 6 hours

soft drink package	\$18.00	\$20.50	\$23.00
house package	\$28.00	\$33.00	\$36.50
premium package	\$34.00	\$38.00	\$40.50
deluxe package	\$38.00	\$42.00	\$44.50
prestige package	\$45.00	\$50.00	\$52.50

### package upgrades

#### dessert wine

chestnut grove autumn harvest \$2 per person

#### port

directors special \$2 per person

#### bottle beer (minimum 4 hours)

crown lager and crown gold \$1 per person/hour

redback and redback mild \$1 per person/hour



*All package wines are produced in Western Australia*